

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.9133
72 N47

Newsletter

OFFICE FOR FOOD AND FEED CONSERVATION
U. S. DEPARTMENT OF AGRICULTURE



CLINTON P. ANDERSON, *Secretary of Agriculture*
CHARLES F. BRANNAN, *Director*

No. 8 February 27, 1948

WASHINGTON ROUNDUP

Secretary of Agriculture Clinton P. Anderson recently told an audience of newspapermen and their guests at the National Press Club in Washington, D. C. that food and feed conservation is necessary to combat inflation.

"In the conservation program," he said, "an effort has been made to take some of the pressure off the demand for meat and thereby relieve some of the pressure on prices. If meat prices are too favorable, that encourages heavier grain feeding to livestock and, at this time, we would rather see the farmer sell his wheat as wheat rather than to feed heavily..."

Secretary Anderson also stressed the important part that rat control is playing in the conservation program.

* * * * *

Assistant Secretary Charles F. Brannan has spiked some misguided enthusiasts' hopes that the drop in commodity market prices might cancel out the need for food conservation. "If anything," said Mr. Brannan, "such price drops might encourage the consumption of grain and hence intensify the need for countermeasures in the interest of grain conservation."

Mr. Brannan warned that, from now until the Summer's harvest begins, the year's carefully nurtured food supplies will be running dangerously low in many countries. "If we can prevent further deterioration in the diets of Western Europe this Winter," he added, "it will greatly improve the prospects for the success of the European Recovery Program."

* * * * *

Copies of the talks by Mr. Anderson and Mr. Brannan and a summary of the world food report are available and can be obtained from this office. They provide the why and wherefore of food conservation and make good material for speeches, radio talks, and educational aids.

* * * * *

There have been some erroneous reports circulating to the effect that German beer for import to this country is being made from grains sent by America to Germany.

A few contracts have been permitted by the Army between German breweries and American importing firms. BUT, in each case, the American company must replace the indigenous grains with edible food of equal caloric value. Such contracts are aimed at making European industry self-sustaining without lessening food supplies. At the same time, it gives Europe a chance to earn dollars to use in trade.

Actually, beer imports to this country are very small. Last year, these imports amounted to 108,697 barrels from all countries, and the quantity that came from Germany was less than five barrels. Domestic production in the United States during 1947 totalled 91,694,345 barrels.

It is well to note, also, that grain allocations to the 36 countries represented on the International Emergency Food Committee can not be used for distilling or brewing.

BROOKLINE PROGRAM

A recent issue of the Brookline (Mass.) Health Bulletin, issued by the Brookline Health Department, highlights the food conservation program in its leading article. The story points out that "malnutrition and starvation are grim realities among many of our friends in Europe and other parts of the world." This article then continues:

"The people of the United States -- we in Brookline -- can help our neighbors. Actually, Americans are eating more and better food than ever before in history, not only a greater total amount but more per person. By choosing their food wisely the American people can continue to eat well and at the same time help to check rising food prices.

"We can all do our part by following this simple practical program:

"1. Avoid competing for scarce or especially choice food items.

"2. Buy the less popular items which offer equivalent nutritional values.

"3. Buy foods which from time to time are in relatively good supply and consequently less expensive.

"4. Scan cook books and newspaper food columns for recipes providing high food values at low cost.

"5. Employ the necessary time and skill in food preparation to make economical dishes a treat for the family.

"6. Above all, avoid waste of any food, cooked or uncooked."

FOOD WASTE

Studies showing the extent of food waste have been reported by Dr. Velma Phillips, Chairman of the Washington Nutrition Committee. A class in consumer buying at the State College made a study of the amount of food left uneaten on plates by students. The uneaten food consisted of bread, butter, milk and salads, and its cost ranged between 2 and 24 cents per day per student with an average of 8 cents. On the basis of 8 cents a day per person, the cost of food wasted by all students at Washington State College would amount to \$537.60 a day, and for the academic year it would amount to \$96,768 worth of good food. Dr. Phillips said that this waste could be eliminated by each girl helping herself sparingly and going back for seconds if she needed more.

In the same study a young married homemaker reported that she found she was throwing out food worth 27 cents a day. This homemaker suggested, as a solution, better use of leftovers, using water in which vegetables are cooked, more exact recipes, and better equipment.

As a result of the study students are preparing weekly articles for the college paper and the news letter that goes to the wives of students. The students are giving suggestions on how to save and follow the food conservation program, and supplying recipes and menus that have been developed in the food classes.

PALO ALTO AT WORK

The Palo Alto (Calif.) Citizens Food Committee is doing a bang up job of putting across its food conservation program. Major General Ralph C. Smith (Ret.) is an advisor to the committee. General Smith was in charge of the CARE program in Paris until July 1947. He has spoken in behalf of the committee before many groups of people. And the committee's Speakers Bureau is continuing to provide speakers to talk on the need for conservation.

The committee has purchased the film "Seeds of Destiny" and it is being shown widely throughout the town. Parent-Teacher groups, church organizations and civic clubs have scheduled dates to show the picture. In addition, posters and stickers are in many store windows, on all Railway Express and postal trucks.

The committee has had excellent publicity in the Palo Alto Times. A recent issue of the newspaper carried a story on the food saving drive under way in the local veterans hospital. Mrs. Corrado Mancini, chief dietitian at the hospital, announced the following conservation measures:

One-crust instead of two-crust pies are used whenever possible. Milk desserts and fruits are often used instead of pastries. Bread crusts and unused breads are used in puddings, dressings and stuffings. Cereals are served to order and not placed on tables or counters. And vegetables and fruits are featured.

Meat is cut and served to order. Seconds are given when requested by the patient but only if he has eaten everything on his plate. No fat is wasted and cooked salad dressings are often substituted for mayonnaise. Large amounts of cheese, whole milk powder and soybean flour are used. Fish in season, clams and oysters are served in three meals weekly, and poultry is used as a meat alternate at least twice weekly.

A close watch is kept on food waste, and foods are checked for popularity with patients.

CONSERVATION IN SONG

Mrs. Margery S. Hoff, director of the elementary schools at Roselle, N. J. has sent us a book containing songs with a food conservation theme. The words and music were written by pupils of the first six grades. As Mrs. Hoff explains in the foreword, "the words were designed to encourage the children to save food for our less fortunate neighbors, the people on the other side of the sea. . . Through the medium of music, the Roselle Elementary Schools are trying to uphold American democracy and build first rank future citizens."

For a sample, here's a couplet composed by fifth and sixth grade students of the Lincoln School:

"Let us lend a helping hand by saving meat and bread and wheat.
"We can aid their starving land until they're back upon their feet."

WAR DADS' COMMENT

The American War Dad, official publication of the American War Dads, puts forth a strong appeal for food conservation. A recent issue has this to say:

"Never in the history of our times was food so vital a factor in the shaping of the world's destiny as it is today. Not only is it the compelling thought of Europe's despairing millions but it may hold the answer to the question, 'Will there be a World War III?'

"This is the winter of decision. The campaign for food conservation is not political propaganda. It is the call for real humanitarian service to fellow beings who are fighting starvation. . .

"Food -- the sustainer of life and the ambassador of peace. It is a precious commodity and an all-important emissary. We are not asked to do without it -- we are simply asked to share willingly from our bounty with those who have none..."

We will keep you informed on events in Washington and the programs of local committees and organizations. We welcome your suggestions and invite you to send us news of your activities in the voluntary food conservation program.